2. The dough article of claim 1 wherein the dough is substantially free of a CO_2 gas producing leavening agent.

3. The dough article of claim 1 wherein the dough comprises an encapsulated leavening ingredient.

4. The dough article of claim 1 wherein the dough further comprises a polyol.

5. The dough article of claim 1 wherein the inert gas is nitrous oxide or nitrogen or carbon dioxide or mixtures of these gases.

6. The dough article of claim 1 wherein the inert gas is a mixture of carbon dioxide and nitrous oxide.

7. The dough article of claim 1 wherein the dough is substantially free of sugar.

8. The dough article of claim 1 wherein the gas-impermeable container comprises a pouch.

9. The dough articles of claim 1 wherein the gas-impermeable container comprises a baking pan.

10. (Cancel) The dough article of claim 1 wherein the dough comprises a cellular network.

11. The dough article of claim 1 wherein the dough is a biscuit dough.

12. The dough article of claim 1 wherein the dough is a roll dough.

13. The dough article of claim 1 wherein the dough is a scone dough.

14. The dough article of claim 1 wherein the fat does not exceed about 25% of the dough by weight.

15. The dough article of claim 1 wherein the density of the dough ranges from 0.7 to 1.1 g/cc.

16. (Provisionally Canceled) A method for making a ready-to-use dough article, comprising:

preparing a dry blend comprising flour;

preparing a wet blend comprising water and fat;

mixing the wet blend and dry blend to form a dough that has a water activity no greater than 0.85; and

injecting an inert gas into the dough to form a dough that comprises a cellular structure.

17. (Provisionally Canceled) The method of claim 16 and further comprising mixing the dough concurrently with injecting the inert gas.

18. (Provisionally Canceled) The method of claim 16 and further comprising adding an encapsulated leavening agent to the dough.

19. (Provisionally Canceled) The method of claim 18 wherein the encapsulated leavening agent is added to the dry blend.

20. (Provisionally Canceled) The method of claim 18 wherein the wet blend and dry blend are combined under anaerobic conditions.

21. (Provisionally Canceled) The method of claim 16 and further comprising adding the dough to a gas-impermeable container after injecting with the inert gas.

22. (Provisionally Canceled) The method of claim 21 wherein the dough is added to the container at room temperature.

23. (Provisionally Canceled) The method of claim 21 and further comprising sealing the container so as to form a headspace that has an oxygen concentration that is not more than 4% by volume.

24. (Provisionally Canceled) The method of claim 22 wherein the sealed container is substantially free of pressurization.

25. (Provisionally Canceled) The method of claim 21 and further comprising baking the dough in the container.

26. (Provisionally Canceled) A method for expanding a dough, comprising:

preparing a high density dough; and

admixing an inert gas into the high density dough to make a low density dough with an expanded, cellular structure.

27. (Amended) A ready-to-use dough article, comprising:

A substantially gas-impermeable container;

An elastic gluten based dough having a cellular network disposed within the container, comprising:

Flour, a fat, water wherein the water activity is less than about 0.85 and an encapsulated leavening ingredient; and

An inert gas disposed within the container containing less than about 4% residual oxygen.

28. The dough article of claim 27 wherein the inert gas is nitrous oxide or nitrogen or carbon dioxide or mixtures of these gases.

29. (Cancel) A ready-to-use dough article, comprising:

A substantially gas-impermeable container;

A dough having a cellular network disposed within the container, comprising:

Flour, a fat, water wherein the water activity is less than about 0.85, and an encapsulated leavening agent; and

An inert gas disposed within the container containing less than 4% residual oxygen.

30. (Amended) The dough article of claim 2[9]7 wherein the dough is pizza dough, biscuit dough or English muffins.

31. (New) A ready-to-use expanded dough article, comprising an elastic gluten based dough having a cellular network structure and a substantially gas-impermeable container within which the dough is sealed, made by a method comprising:

preparing a dry blend comprising flour;

preparing a wet blend comprising water and fat;

mixing the wet blend and dry blend to form a dough that has a water activity no greater than 0.85;

expanding the dough by injecting, mixing or blending an inert gas into the dough to form an expanded dough comprising a cellular structure;

transferring the expanded dough to the container; and sealing the container.

32. (New) The expanded dough article of claim 31 in which the inert gas is selected from the group consisting of N_2O, N_2, CO_2 and mixtures thereof.